

Gran Sello

I.G.P. Castilla

Rosé 2025

The Gran Sello range emerged in order to translate 28 years of passion at ARAEX Grands into wines that offer the best Tempranillo and other indigenous varieties for still wines and for Cava (Comtats de Barcelona sub-zone). The wines express well each terroir, melded with intense aromas from the fruit, yielding elegance and concentration of full, fresh and well balanced flavours. The vineyards of Gran Sello for still wines are located to the southeast of Madrid, in Toledo, and for Cava in Vila Rodona (Alt Penedès). At an altitude of over 757 meters above sea level, this part of Toledo is considered cooler than the rest of Central Spain, which allows us to produce fresh, well balanced still wines. The same applies to our Cava, the vineyards are at above average altitude in Tarragona's high ground and the resulting sparkling wines are excellent. These Cavas are made in the Comtats de Barcelona sub-zone, considered the best terroir in Spain to grow Cava. The Gran Sello family of wines have a common base: at least 70-90% of the blends are made with indigenous Spanish grape varieties.

The harvest

The 2025 vintage can be described as a harvest with personality, marked by a wet start and a warm finish that has favored concentrated and expressive wines. These wines faithfully reflect the continental-Mediterranean climate of the region and the careful vineyard management during a challenging year. The end result is wines that clearly show the imprint of the year: good aromatic intensity, well-defined ripe fruit, solid structure, and good concentration.

Vinification

Upon arrival, the grapes are de-stemmed and crushed. During the crush, the first portion of the must is separated from the skins and is then cold macerated for 12 hours to extract the maximum amount of aroma and colour. This must is then fined and fermented at 15°C like a white wine.

Tasting notes

Colour: Clean, bright raspberry color.

Nose: On the nose, fresh fruit aromas of strawberries, red currants, white flowers and a touch of liquorice reminiscent of red candy.

Palate: Light and fresh with red berry flavours. Balanced, with good acidity.

Food pairing: Shellfish and all types of seafood. Grilled vegetables, salads, chicken and pasta dishes.

ARAEX
Grands
Spanish Fine Wines

GRAN SELLO



Technical data

Varietals	100% Tempranillo
Vine Age	20 Years on Average
Fermentation Temperature	25°C
Fermentation & Maceration Period	8 Days
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	3,85 g/L
pH	3.37
SO2 free (mg/l)	70 /L
Residual sugar (gr/l)	4,5 g/L
Suggested serving temperature	12-14°C
Winemaker	Daniel Lorenzo